Waldorf®
800 SERIES

Installation and Operation Manual

Gas Griddle Range
Electric Oven

GP8910GE
GP8910GEC
GP8121GE
GP8121GEC

GPL8910GE
GPL8910GEC
GPL8121GE
GPL8121GEC

Date Purchased

Serial Number

Dealer

Service Provider

CE

For use in GB & IE

230560-12

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GP[L]**8910GEC**	**Gas Griddle Range Electric Convection Oven**	**- 900 mm.**
GP[L]**8121GE**	**Gas Griddle Range Electric Static Oven**	**- 1200 mm.**
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Introduction

We are confident that you will be delighted with your WALDORF GAS GRIDDLE RANGE ELECTRIC OVEN , and it will become a most valued appliance in your commercial kitchen.
To ensure you receive the utmost benefit from your new Waldorf appliance, there are two important things you can do.

Firstly:

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your WALDORF dealer promptly. In many cases a phone call could answer your question.

CE Only:

These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the supplier of this appliance to obtain the technical instructions for adapting the appliance to the conditions for use in that country.

WARNING:

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.

WARNING:

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS ARE TO BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

WARNING:

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.

- **THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.**
- **IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICEMAN TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.**
- **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**

CAUTION:

This appliance is;

- **For professional use and is to be used by qualified persons only.**
- **Only qualified service persons are to carry out installation, servicing and gas conversion operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**
- **DO NOT operate the appliance without the legs supplied fitted.**

Model Numbers Covered in this Specification

GP[1]**8910GE**	**Gas Griddle Range Static Electric Oven**	**- 900mm.**
GP[1]**8910GEC**	**Gas Griddle Range Convection Electric Oven**	**- 900mm.**
GP[1]**8121GE**	**Gas Griddle Range Static Electric Oven**	**- 1200mm.**
GP[1]**8121GEC**	**Gas Griddle Range Convection Electric Oven**	**- 1200mm.**

NOTE:

[1]: - Back Options;

- - Standard Models.
- L - Low Back Models.

General

A commercial heavy duty, fully modular, gas fired griddle / electric oven range using a thermostatic burner system on the griddle and fitted with 3 bar even heat aluminised steel burners with full pilot and flame failure protection and piezo ignition to each burner.

All UK models and optional Non UK models are fitted with an overtemp device which isolates the gas supply to the burners should the gas control system or thermostat malfunction, thus preventing overheating of the griddle.
The griddle uses a 20 mm thick griddle plate with the option of either ribbed or chromed mirror plate options and is available in either 900 mm or 1200 mm griddle size.

With a heavy duty, high efficiency electric static or convection oven options, fitted with a 900 mm, 6.5 kW electric static oven and a 6.6 kW Convection Oven created for compact modular kitchens. Both ovens are fitted with 4.5 kW bottom elements and 2.0 kW top element. The Convection Oven is fitted with a 100 W oven fan motor.

The appliance is built to facilitate easy cleaning and maintenance with all parts being front accessible once the appliance is installed.

Gas Supply Requirements

- <u>Australia / New Zealand Only</u>:

	Natural Gas		LP Gas (Propane)	
	GP8910GE/GEC	**GP8121GE/GEC**	**GP8910GE/GEC**	**GP8121GE/GEC**
Input Rating (N.H.G.C.)	80 MJ/hr (75,825 BTU)	108 MJ/hr (102,364 BTU)	80 MJ/hr (75,825 BTU)	108 MJ/hr (102,364 BTU)
Supply Pressure	1.13 - 3.40 kPa (4.5" - 13.5" w.c.)		2.75 - 4.50 kPa (11" - 18.0" w.c.)	
Operating Pressure	0.90 kPa (*) (3.6"w.c.)		2.6 kPa (*) (10.2" w.c.)	
Gas	¾" BSP Male			

- <u>UK Only</u>:

		Natural Gas (G20)		Propane (G31)	
		GP8910GE/GEC	**GP8121GE/GEC**	**GP8910GE/GEC**	**GP8121GE/GEC**
Heat Input (nett)	**Nominal**	21 kW	28.5 kW	21 kW	28.5 kW
Gas Rate (nett)	**Nominal**	2.22 m^3/hr	3.02 m^3/hr	1.63 kg/hr	2.21 kg/hr
Supply Pressure		20 mbar		37 mbar	
Burner Operating Pressure		8.2 mbar (*)		26 mbar (*)	
Gas Connection		$^3/_4$" BSP Male			

Appliance Classification

Category: **II_{2H3P}.**
Flue Type: **A_1.**

* **The burner operating pressure is to be measured at the gas control valve outlet test point (Refer to Fig 2) with <u>one griddle burner</u> operating at 'High' setting. The operating pressure is ex-factory set, through the appliance regulator and is not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to the 'Gas Conversion' section for details).**

Gas Connection

Gas supply connection point is located 130 mm from the right hand side of the appliance, 32 mm from the rear and 655 mm from the floor and is entered from beneath the appliance. An optional underside connection is available.

Connection is ¾" BSP male.

Electrical Supply Requirements

MODEL	1-Phase Connection 1P+N+E 230-240V	3-Phase Connection 3P+N+E 400-415V
GP8910GE **GP8121GE**	6.5 kW, 26.6 Amps @ 235V	6.5 kW L1 - 8.2 Amps L2 - 9.2 Amps L3 - 9.2 Amps
GP8910GEC **GP8121GEC**	6.8 kW, 27.9 Amps @ 235V	6.8 kW L1 - 9.5 Amps L2 - 9.2 Amps L3 - 9.2 Amps

Electrical Connection

WARNING:

THIS APPLIANCE MUST BE EARTHED. IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.

GP8910GE / GEC
Electrical supply connection point is located at the rear of the appliance, approximately 80 mm from the right hand side and 466 mm from the rear and 150 mm from the floor.

GP8121GE / GEC
Electrical supply connection point is located at the rear of the appliance, approximately 380 mm from the right hand side and 466 mm from the rear and 150 mm from the floor.

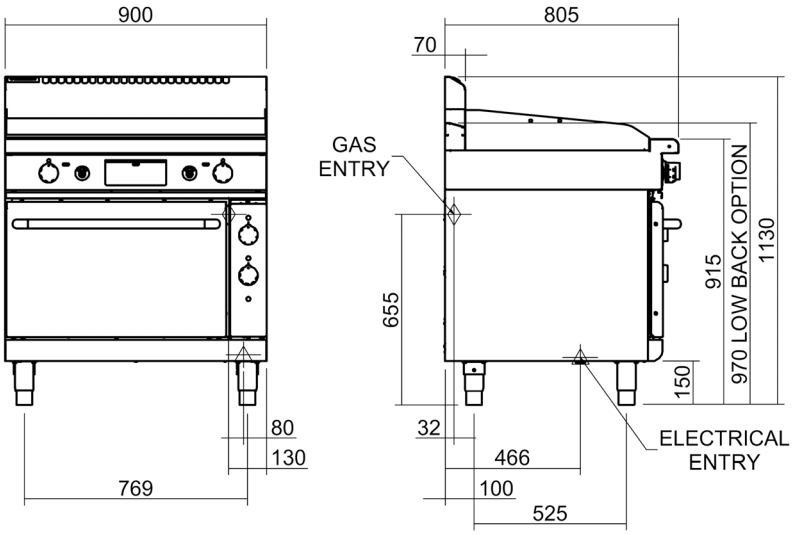
When connecting a this electric appliance to the mains supply, ensure that the following is carried out:-

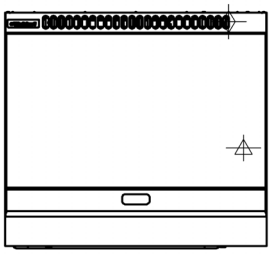
- An isolating switch is fitted within 2 m of the appliance, but not on the appliance and in such a position that the user does not have to reach across the cooking surface.
- Supply cord shall be oil-resistant, sheathed flexible cable and not lighter than ordinary polychloroprene or other equivalent synthetic elastomer sheathed cord (as per AS / NZS 3191 part 2.10.11. or IEC 60245-IEC-57) e.g. HO5 RN-F Type.
- The branch supply line shall be individually overload protected to the correct current rating and the supply chord shall be protected against any mechanical or thermal damage.
- A grommet is fitted around the wiring entry hole into the appliance.
- All wiring connections must be tight.

Refer to the appropriate wiring standards for the size of cable that is to be supplied to an appliance for the current drawn on that line.

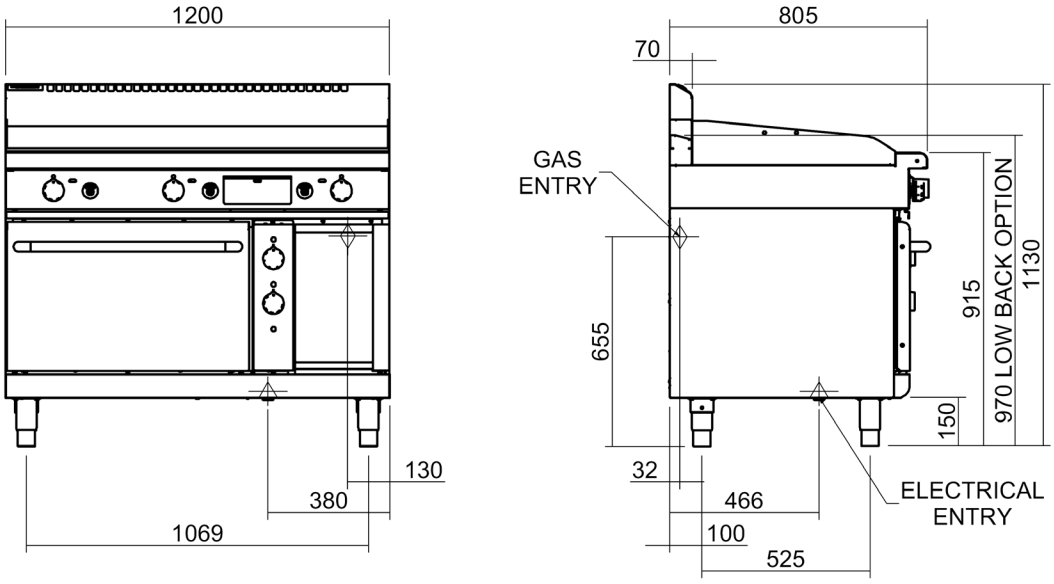
Dimensions

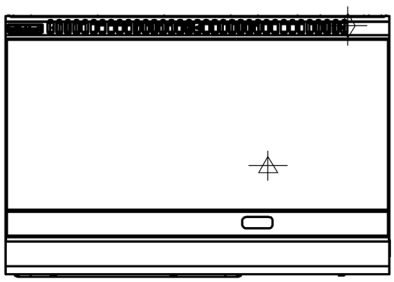
GP[L]8910GE / GEC





GP[L]8121GE / GEC





Installation Requirements

NOTE:

- **It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local gas, electrical and health and safety requirements.**
- **This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.**

Waldorf Gas Griddle Range Electric Oven are designed to provide years of satisfactory service and correct installation is essential to achieve the best performance, efficiency and trouble-free operation. This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas, electrical, fire safety and health and safety.

Australia:	- AS5601 - Gas Installations.
New Zealand:	- NZS5261 - Gas Installation.
Australia / New Zealand:	- AS / NZS3000 - Wiring Rules.
United Kingdom:	- Gas Safety (Installation & Use) Regulations 1998.
	- BS6173 - Installation of Catering Appliances.
	- BS5440 1 & 2 - Installation Flueing & Ventilation.
	- BS7671 - Requirements for Electrical Installations.
Ireland:	- IS 820 - Non - Domestic Gas Installations.

Installations must be carried out by qualified persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.

Components having adjustments protected (e.g. paint sealed) by the manufacturer are only to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

Unpacking

- Remove all packaging and transit protection from the appliance including all protective plastic coating from the exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Ensure that the 4 adjustable feet are fitted with the protruding centre screw.
- Report any deficiencies to the distributor who supplied the appliance.
- Check that the available gas supply is correct to that shown on the rating plate located on the front right hand corner of the bottom sill.

Location

1. Installation must allow for a sufficient flow of fresh air for the combustion air supply.

Combustion Air Requirements:		
	GP8910GE / GEC	**GP8121GE / GEC**
Natural Gas	19 m^3/hr	26 m^3/hr
LP Gas (Propane)	20 m^3/hr	27 m^3/hr

2. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
3. Never directly connect a ventilation system to the appliance flue outlet.
4. Position the appliance in its approximate working position.
5. All air for burner combustion is supplied from underneath the unit. The legs must always be fitted and no obstructions placed on the underside or around the base of the appliance, as obstructions will cause incorrect operation and / or failure of the appliance.
6. Components having adjustments protected (e.g. paint sealed) by manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

NOTE: Do not obstruct or block the appliances flue. Never directly connect a ventilation system to the appliance flue outlet.

Clearances

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

	Combustible Surface	Non Combustible Surface
Left / Right Hand Side	50mm	0mm
Rear	50mm	0mm

Assembly

CAUTION:

- **This appliance is for professional use and is to be used by qualified persons only.**
- **Only qualified service persons are allowed to carry out installation and servicing of this appliance.**

This model is delivered completely assembled. Ensure that the legs are securely attached.

NOTE:

- **This appliance is fitted with adjustable feet to enable it to be positioned securely and level on uneven floors. This should be carried out on completion of the gas connection. Refer to the 'Gas Connection Section'.**

- **This appliance can also be fitted with rear rollers to enable the appliance to be easily moved for positioning and cleaning purposes. If desired, these rollers are supplied in the packaging, with the appliance. See below for fitting instructions.**

Optional Accessories (Refer to Replacement Parts List)

- Plinth Kit. For installation details, refer to the instructions supplied with each kit.

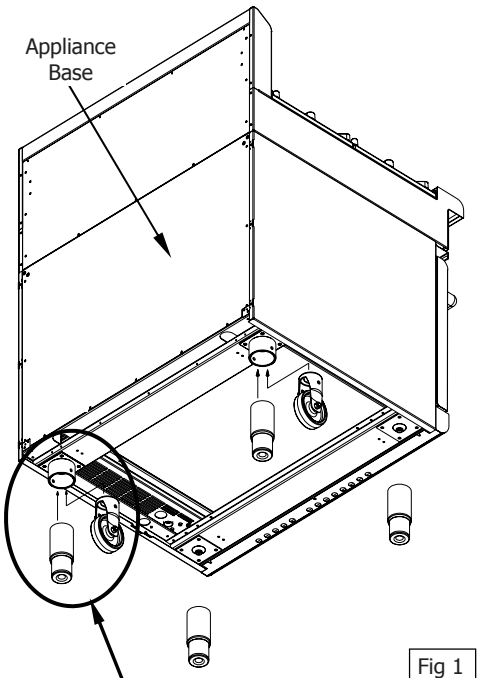
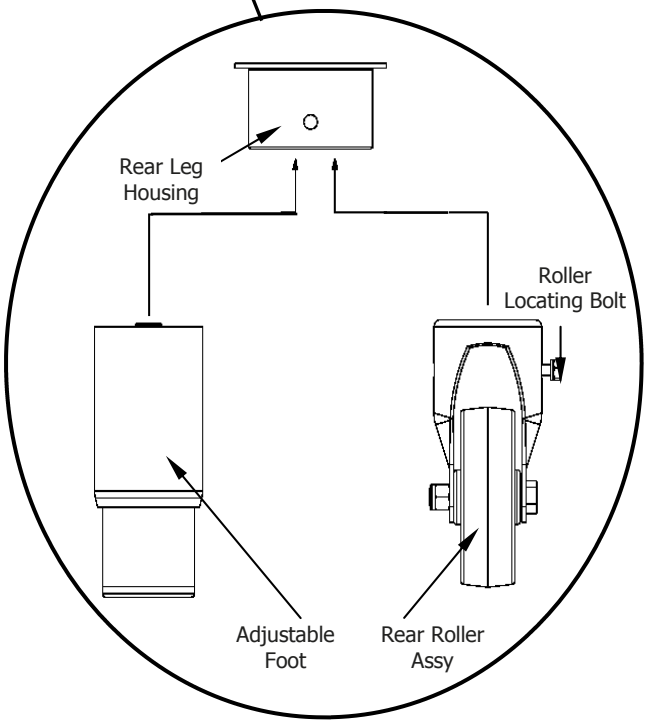


Fig 1

Fitting Rear Rollers.

1. Raise the appliance from the floor by approx. 75mm using suitable lifting equipment (i.e. Palletiser / Forklift) to allow the rear adjustable feet to be removed.
2. Unscrew and remove both the rear adjustable feet from the rear leg housings.
3. Fit the rear roller to the rear leg housing and align the screw hole in the side of the rear leg housing with the threaded hole in the rear roller.
4. Secure the rear roller to the leg support with the bolt supplied and tighten the bolt using a 10mm A/F spanner.
5. Fit the second roller and tighten.
6. Lower the appliance back to the floor and adjust the front adjustable feet to level the appliance.



Gas Connection

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY AN QUALIFIED PERSON.

1. It is essential that the gas supply is correct for the appliance to be installed and that adequate supply pressure and volume are available. The following checks should therefore be made before installation:-

   a. **Gas Type** the appliance has been supplied for is shown on coloured stickers located above the gas connection and next to the rating plate. Check that this is correct for the gas supply the appliance is being installed for. The gas conversion procedure is detailed in this manual.

   b. **Supply Pressure** required for this appliance is shown in the 'Specifications' section of this manual. Check the gas supply to ensure adequate supply pressure exists.

   c. **Input Rate** of this appliance is stated on the Rating Plate and in the 'Specifications' section of this manual. The input rate should be checked against the available gas supply line capacity. **Particular note should be taken if the appliance is being added to an existing installation.**

Fig 2

NOTE: It is important that adequately sized piping runs directly to the connection joint on the appliance with as few tees and elbows as possible to give maximum supply volume.

2. Fit the gas regulator supplied, into the gas supply line as close to the appliance as possible.

NOTE: The gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG as per the 'Gas Conversion Section' in this manual.
Ensure the regulator is converted to the correct gas type that the appliance will operate on.
The regulator outlet pressure is fixed ex-factory for the gas type that the regulator is converted to and it is NOT to be adjusted.

The regulator connections are $^{3}/_{4}$" BSP female.
The connection to the appliance is $^{3}/_{4}$" BSP male.
(Refer to the 'Specifications' section for the gas supply location dimensions).

NOTE: A Manual Isolation Valve must be fitted to the individual appliance supply line.

3. Correctly locate the appliance into its final operating position and using a spirit level, adjust the legs so that the unit is level and at the correct height.
4. Connect the gas supply to the appliance. A suitable jointing compound which resists the breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.

WARNING:

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

5. Check all gas connections for leakages using soapy water or other gas detecting equipment.
6. Check that the gas operating pressure is as shown in the 'Specifications' section.

NOTE: The operating pressure is to be measured at the burner operating pressure test point outlet with one burner operating at the 'High Flame' setting.

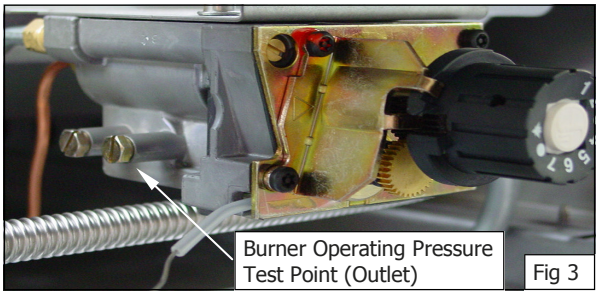


Fig 3

7. Turn off the mains gas supply and bleed the gas out of the appliance gas lines.
8. Turn on the gas supply and the appliance.
9. Verify the operating pressure remains correct.

Electrical Connection

NOTE: ALL ELECTRICAL CONNECTIONS MUST ONLY BE CARRIED OUT BY AN QUALIFIED PERSON.

WARNING:

THIS APPLIANCE MUST BE EARTHED. IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.

Each appliance should be connected to an adequately protected power supply and isolation switch mounted adjacent to, but not behind the appliance. This switch must be clearly marked and readily accessible in case of fire.

1. Check that the electricity supply is correct as shown on the Rating Plate attached to the lower front hand side of the front sill panel.
2. The supply terminal connections are located at the rear of the appliance. Refer to 'Electrical Connections' in the 'Dimensions' section of the manual.
3. Open the oven door and remove the oven control panel to allow connection access for the electrical supply.
4. Connect the mains supply to L1, L2 and L3 connection terminals. Refer to the 'Electrical Supply Requirements' section for connection details.

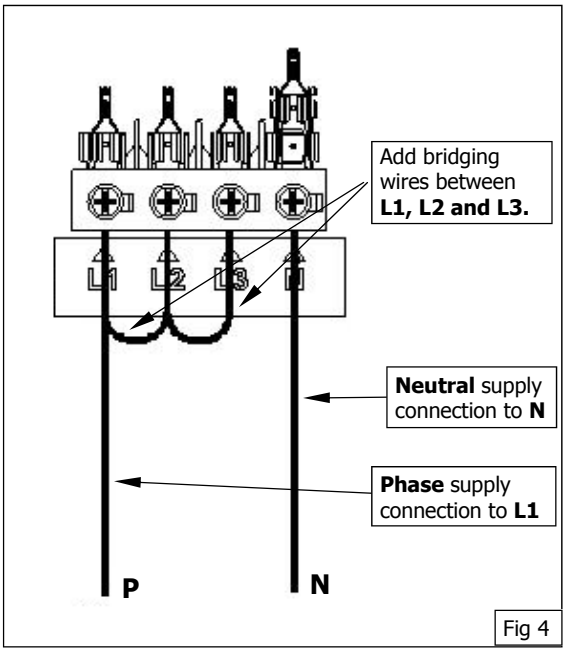


Fig 4

NOTE: This appliance can be converted from 3 Phase to Single Phase supply by connecting the single phase input to L1 and adding a bridge wire between the L1, L2 and L3 connections, (refer to Fig 3 opposite and the information shown in the 'Electrical Supply Requirements Table' in the 'Specifications' Section).

CAUTION:

Changing the supply from 3 phase to single phase will increase the electrical current loading on the supply cable. Ensure that the supply cable used is of a sufficient size for the current loading, refer to the 'Electrical Supply Requirements' in the 'Specifications' section.

5. Connect neutral and earth conductors to neutral stud and earth stud respectively.
6. For all connections ensure that conductors are secure and appropriately terminated.
7. Tighten the cable gland to secure against tension on the cable.
8. Check that the polarity of each connection is correct to the mains connection terminals markings on the appliance.

NOTE:

- **This appliance must be earthed.**
- **Fixed wiring installations must incorporate an all-pole disconnection switch.**

9. Correctly locate the appliance into its final operating position and using a spirit level, adjust the legs so that the appliance is level and at the correct height.
10. Connect the power supply to the appliance.
11. Check that the electrical supply is within the input rating specification, refer to the 'Specifications' section).

Commissioning

Before leaving the new installation;

Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.

- Light the Griddle Pilot Burner.
- Light the Griddle Main Burner.
- Check the Griddle Low Fire Operation.
- Check the Oven Heating.
- Check the Oven Thermostat Operation.
- Check the Oven Fan Operation (GP8910GEC and GP8121GEC Ovens Only).

Ensure that the operator has been instructed in the areas of correct lighting, operation, and shutdown procedure for the appliance.

This manual must be kept by the owner for future reference, and a record of the ***Date of Purchase, Date of Installation*** and ***Serial Number of the Appliance*** recorded and kept with this manual. **(These details can be found on the Rating Plate attached to the bottom right hand corner of the bottom sill. Refer to the 'Installation' section)**.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

Operation Guide

CAUTION:

- **This appliance is for professional use and is only to be used by qualified people.**
- **Only qualified service persons are to carry out installation, servicing or gas conversion operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**

1. Waldorf Gas Griddle Range Electric Oven have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is therefore almost impossible, however bad operation practices can reduce the life of the appliance and produce a poor quality product. To use this appliance correctly please read the following sections carefully:-

   - Lighting the Griddle - Pilots.
   - Lighting the Griddle - Main Burners.
   - Re-Setting the Overtemp Device.
   - Turning 'Off' the Griddle Main Burner / Pilot.
   - Static Oven (GP8910GE - GP8121GE).
   - Convection Oven (GP8910GEC - GP8121GEC).

Fig 5

Gas Griddle Controls

○ OFF Position

✧ PILOT Burner

Temperature Gradient

Piezo Igniters
Ignites the Griddle Pilot Burners.

Oven Top Heat Control

O	OFF Position
LOW	Position
1	Position
2	Position
3	Position
4	Position
HIGH	Position

Oven Thermostat Control

O OFF Position

Temperature Graduations 50°C to 320°C

Lighting the Griddle - Pilots

WARNING:

SURFACE TEMPERATURE OF THE GRIDDLE PLATE CAN REACH OVER 235°C WHEN THE APPLIANCE IS OPERATED AT FULL SETTING.

These griddles are fitted with a pilot as a standard option and Flame Failure Protection, which is incorporated by way of a thermo-electric system for each main burner. Flame Failure Protection will shut off the gas supply to that burner in the event that the pilot for that burner goes out, so that un-burnt gas is not expelled. ***This is an important safety feature which is slowly becoming law throughout the world***.

1. Depress the gas control knob and rotate anti-clockwise to the 'PILOT' position.
2. With the gas control knob held in the depressed position, depress the piezo ignition button located on the griddle control panel to the right of the gas control knob, to ignite the pilot burner. (Each depression operation of the piezo igniter button will generate a single spark).
3. Hold 'IN' the gas control knob for approximately 10-15 seconds, then release. The pilot burner should remain alight. (If not, repeat Steps 1 to 3 above).
4. Pilot ignition can be viewed through the opening in the piezo igniter plastic surround.
5. To light the remaining pilots, repeat Steps 1 to 4 above.

NOTE: If the pilot burner goes out during normal operation wait 5 minutes before attempting to re-light the pilot burner.

Lighting the Griddle - Main Burners

1. Ensure that the pilot burner is alight by checking through the opening in the plastic surround fitted to the piezo igniter button on the front control panel.
2. Rotate the gas control knob anti-clockwise to the desired temperature marked on the knob.
3. The main burner will now ignite automatically off the pilot burner.

Re-Setting the Overtemp Device (All UK and Optional Non-UK Models)

This griddle is fitted with an overtemp device which isolates the gas supply to the burners should the gas control system or thermostat malfunction, thus preventing overheating of the griddle. If the pilot fails to ignite after several attempts, ensure that the overtemp is checked to ensure that it has not tripped.

1. To reset the overtemp, remove the gas control knobs from the front of the griddle. These are a push fit onto the spindle of the gas valves.
2. Slacken the 2 screws securing the front control panel to the front of the griddle and carefully remove the control panel, ensuring that the leads to the piezo igniter are disconnected from the rear of the piezo buttons.
3. Using a small screwdriver, depress the centre of the overtemp reset button.
4. Re-connect the piezo igniter leads to the rear of the piezo igniter buttons.

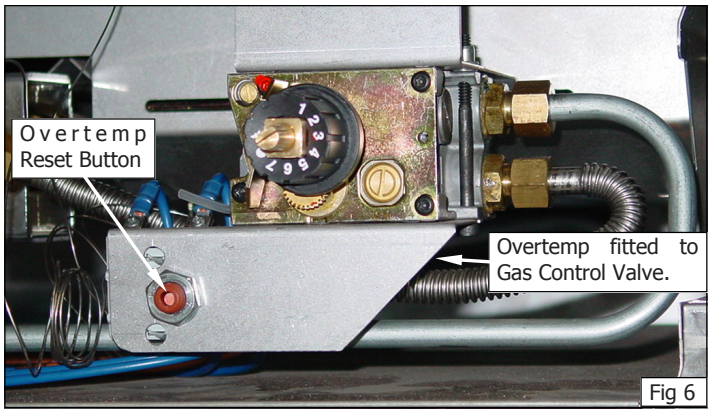


Fig 6

5. Refit the front control panel onto the griddle and secure in position with the 2 securing screws.
6. Refit the gas control knobs to the gas spindles.
7. Attempt to re-light the pilot burners as shown above. Should the pilot burners still not ignite, call a qualified service person to investigate the problem.

Turning 'Off' the Griddle Main Burner / Pilot

1. Turn the gas control knob clockwise to the pilot position. The main burner will extinguish and the pilot burner will remain alight.
2. To turn 'OFF' the appliance completely, turn the gas control knob fully clockwise to the 'O' position, the pilot burner will extinguish.

IMPORTANT

Should any abnormal operation like;

- **ignition problems,**
- **abnormal burner flame,**
- **burner control problems,**
- **partial or full loss of burner flame in normal operation, be noticed, the appliance requires IMMEDIATE service by a qualified service person and should not be used until such service is carried out.**

Oven

! IMPORTANT **DO NOT USE aluminium foil or trays directly on the cast iron sole plate(s). NEVER block or cover the openings on each side of the sole plate(s).**

The oven is fitted with top and bottom elements. The thermostat maintains the overall oven temperature. The top element is further controlled by the oven top heat control. Convection Ovens (GP8910GEC / GP8121GEC) are fitted with a circulation fan.

NOTE: The Thermostat on the oven provides overall control of the temperature within the oven by controlling both elements, where as the Oven Top Heat Control provides a means of balancing the distribution of heat between the top and bottom of the oven.

Place oven racks in desired position.

Preheat:

! IMPORTANT **DO NOT USE aluminium foil or trays directly on the cast iron sole plate(s). NEVER block or cover the openings on each side of the sole plate(s).**

Preheat the oven by selecting the desired temperature, and turning the oven top heat control (Refer to Fig 5 on page 12) to a maximum of 2. When the desired temperature is reached, the amber neon will go out.

Cooking:
When the desired temperature has been reached, load the oven with product and set the oven top heat control to the desired setting.

NOTE: When the oven top heat control is set to a high setting, proportionally more heat is produced at the top of the oven. (This can be used for browning, etc, during the cooking operation). With the oven top heat control set on a low setting, less heat is produced from the top oven elements. (This mode is used for general baking purposes to prevent cakes, etc, from getting too brown and crisp on the top, but allow the cake to cook through).

To obtain more top heat during cooking, turn the oven top heat control to a higher position. (The higher the setting, the more top heat).

Turning 'OFF' the Oven:

a. Turn the oven top heat control to the 'O' off position. The top heating will be turned 'OFF' and the upper heating indicator lamp (Amber) will extinguish.
b. Turn the thermostat control knob to the 'O' off position and the lower heating indicator lamp (Amber) will extinguish. The oven is now turned 'OFF'.

General

CAUTION:

Always turn off the gas and electrical supply at the mains before cleaning.
This appliance is not water proof.
Do Not use water jet spray to clean interior or exterior of this appliance.

Clean the range regularly. A clean range looks better, will last longer and will perform better. Carbonised grease on the surface or on the griddle plate will hinder the transfer of heat from the cooking surface to the food. This will result in loss of cooking efficiency.

NOTE: Each Heavy Duty Griddle is supplied with a scraper tool and a pack of blades for cleaning the griddle surface.
- **1 Flat Blade (pack) - 1 Ribbed Blade (pack) and 2 handles for Ribbed Heavy Duty Griddle.**
- **1 Flat Blade (pack) and I handle for Smooth Heavy Duty Griddle.**

NEVER use the ribbed scraper blade on the flat chrome surfaced griddle plate.

Replacement blades and handles can be purchased separately. Refer to the 'Replacement Parts List' at the rear of the manual.

WARNING:

THE BLADES FITTED TO THE SCRAPER TOOL ARE EXTREMELY SHARP AND ARE TO BE USED WITH CARE.

DO NOT use water on the griddle plate while this item is still hot as warping and cracking may occur. Allow the griddle plate to cool down before cleaning.

NOTE:

- **DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the range.**
- **In order to prevent the forming of rust on the griddle plate (Steel Plate), ensure that any detergent or cleaning material has been completely removed after each cleaning. The appliance should be switched on briefly to ensure the griddle plate becomes dry. Oil or grease should be spread over the griddle surface in order to form a thin protective greasy film.**

To keep your range clean and operating at peak efficiency, follow the procedures shown below:-

After Each Use

CAUTION:

Always ensure that an even pressure is applied over the whole surface of the scraper tool when using on the flat chromed surface of the griddle, to prevent scoring of the surface.

NEVER bang the sharp edge of the scraper tool on the flat chromed surface of the griddle as this will damage the chrome finish and invalidate the warranty.

1. Clean the griddle with the supplied scraper tools to remove any food debris.
2. Always ensure that the scraper tool blades are changed regularly to ensure that the scraper tool works efficiently and prevents damage to the griddle plate surface.

Daily Cleaning

1. The grease drawer should be checked and emptied frequently to prevent overflow and spillage. Remove the grease drawer while still warm so that the grease is in a liquid state. Empty any grease from the drawer and wash thoroughly in the same manner as any cooking utensil.
2. Clean the Control Panel with a damp cloth lightly moistened with a solution of mild detergent and water.
3. Thoroughly clean the splash back, the interior and exterior surfaces of the range with hot water, a detergent solution and a soft scrubbing brush.
4. Brush the griddle surface with a soft bristled brush. Any carbon deposits should be removed using the supplied scraper tool followed by wiping with a cloth to prevent accumulation of food deposits.
5. Dry the range thoroughly with a dry cloth and polish with a soft dry cloth.

NOTE: <u>Chrome Griddle Plate</u>; DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the chrome plate.

Weekly Cleaning

NOTE:

- **If the griddle usage is very high, we recommend that the weekly cleaning procedure is carried out on a more frequent basis.**
- **Ensure that protective gloves are worn during the cleaning process.**
- **DO NOT use harsh abrasive detergents, strong solvents or caustic detergents as they will damage the range and burners.**
- **DO NOT use water on the griddle plates while they are still hot as warping may occur. Allow these items to cool before cleaning.**

Griddle - Steel Plate

NOTE: In order to prevent the forming of rust on the griddle plate, ensure that all detergent and cleaning material has been entirely removed after each cleaning process. The appliance should be switched on briefly to ensure that the griddle plate becomes dry. Cooking oil or grease should be spread over the griddle surface in order to form a thin protective greasy film.

a. Remove and clean the grease collection drawer frequently to prevent over spills.
b. Clean the griddle surface thoroughly with the supplied scraper tool or a wire brush. If necessary use a griddle stone or a scotch bright pad on the griddle surface for the removal of stubborn or accumulated carbon deposits.
c. Occasionally bleach the griddle plate with vinegar when the plate is cold.
d. Clean with hot water, a mild detergent solution and a scrubbing brush. Dry all components thoroughly with a dry cloth.
e. The griddle should be switched on briefly to ensure that the griddle plate becomes dry. A thin smear of cooking oil should be spread over the griddle in order to form a protective film.

Griddle - Chrome Plate

CAUTION:

Always ensure that an even pressure is applied over the whole surface of the scraper tool when using on the flat chromed surface of the griddle, to prevent scoring of the surface.

NEVER bang the sharp edge of the scraper tool on the flat chromed surface of the griddle as this will damage the chrome finish and invalidate the warranty.

NOTE: In order to maintain the finish on the chrome griddle plate, ensure that all detergent and cleaning material has been entirely removed after each cleaning process. The appliance should be switched on briefly to ensure the griddle plate becomes dry.

a. Remove and clean the grease collection drawer frequently to prevent over spills.
b. Clean the griddle surface thoroughly with the supplied scraper tool.
c. Allow the plate to cool, then clean the plate with a scrubbing brush, a mild non-abrasive detergent and water.
d. Occasionally bleach the plate with vinegar when cold.
e. Dry the griddle thoroughly with a dry cloth and polish with a soft dry cloth.
f. The griddle should be switched on briefly to ensure that the griddle plate becomes dry.

Griddle Cooking Area

a. Clean the griddle cooking area with a soft cloth and a mild detergent and hot water solution.
b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
c. Remove the grease drawer and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush. Dry the grease drawer thoroughly with a dry cloth.

Stainless Steel Surfaces

a. Clean the exterior surfaces of the griddle with hot water, a mild detergent solution and a soft scrubbing brush. Note that the gas control knobs are a push fit onto the gas control valve spindles and can be removed to allow cleaning of the front control panel.
b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
c. To remove any discolouration, use an approved stainless steel cleaner or stainless steel wool. Always rub in the direction of the grain.
d. Remove the grease tray and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush.
e. Dry the grease tray thoroughly with a dry cloth.
f. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.

Periodic Maintenance

NOTE: All maintenance operations should only be carried out by a qualified service person.

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

Fault Finding

This section provides an easy reference guide to the more common problems that may occur during the operation of your appliance. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

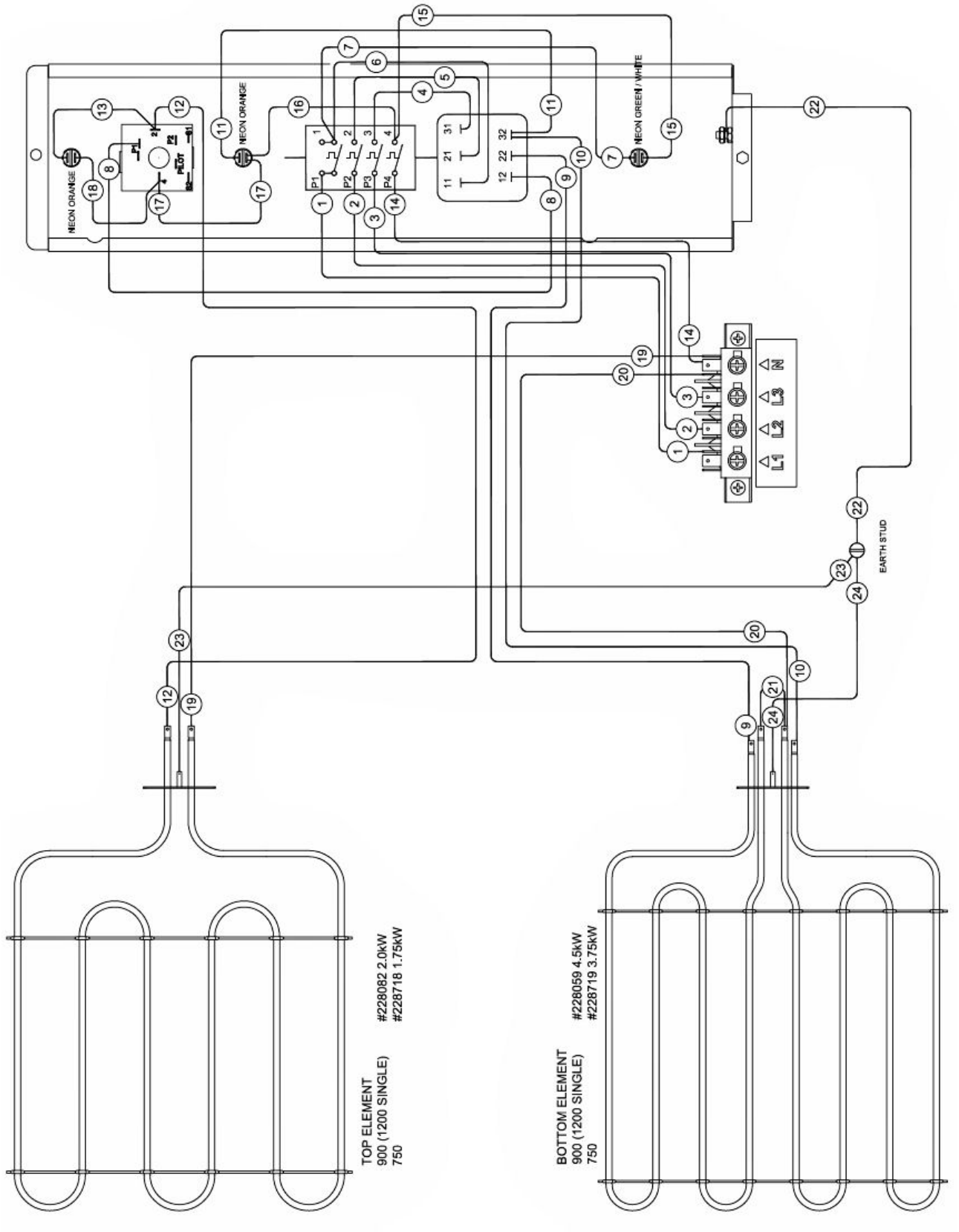
Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:-

- **The Model Trade Name and the Serial Number of the Appliance. (both can be found on the Technical Data Plate located on the appliance.**

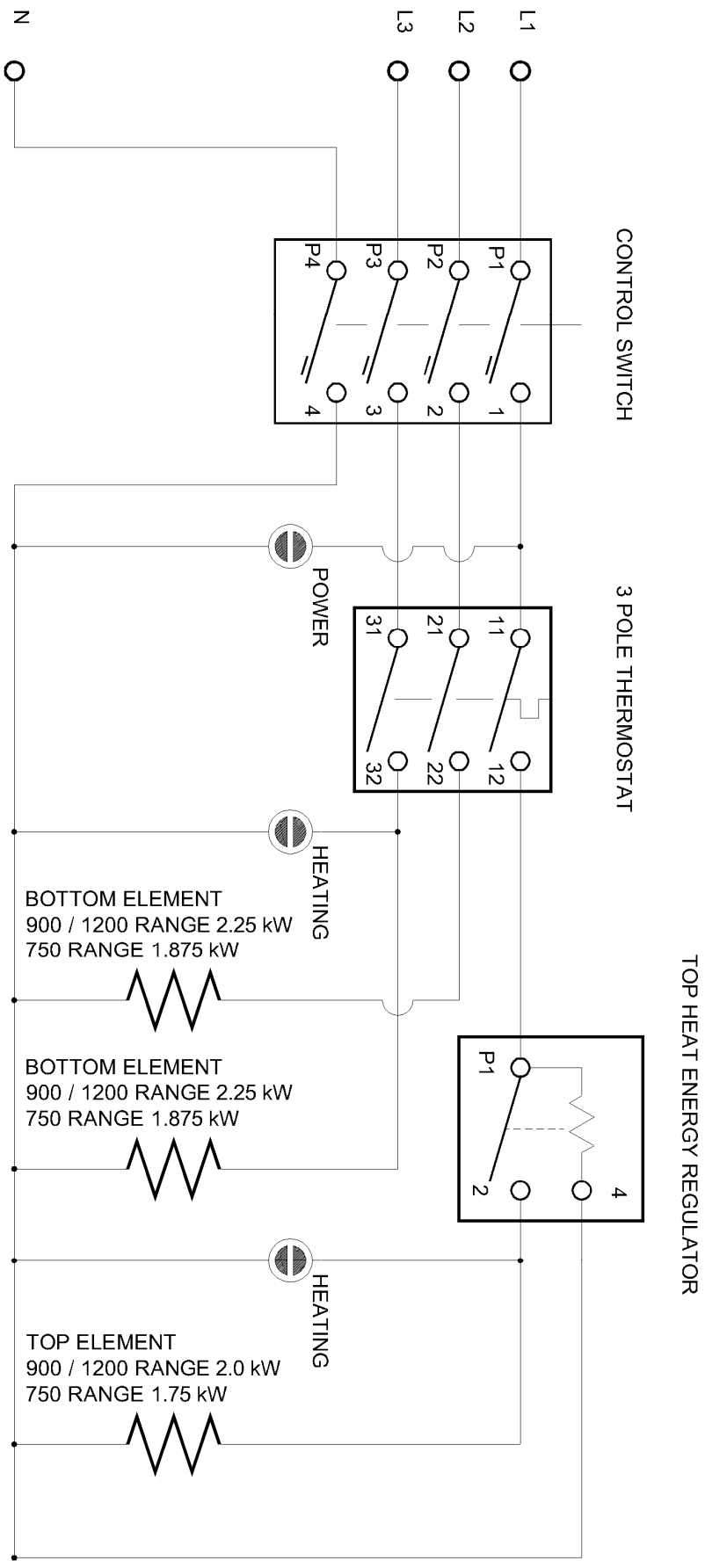
Fault	Possible Cause	Remedy
Pilot won't light.	No gas supply.	Ensure gas isolation valve is turned on, and that bottles are not empty.
	Blocked pilot injector.	Call the service provider.
Pilot goes out when gas control knob released.	Releasing knob before the thermocouple has heated.	Hold knob in for at least 20 seconds following ignition of the pilot.
	Pilot flame too small. - Gas pressure too low. - Partially blocked pilot injector.	Clean or replace the pilot injector.
	Thermocouple connection to the gas control is loose or faulty.	Tighten the thermocouple connection.
	Thermocouple faulty.	Inspect and replace if not in good working order.
		Call the service provider.
Main burner will not light.	Incorrect supply pressure.	
	Faulty gas control.	Call the service provider.
Oven element does not work when turned 'ON'.	Check individual fuses located behind the control panel.	Replace the blown fuse.
	Check for an electrical short by checking that there is NO continuity between any "phase in" line and the metal appliance body itself.	Call the service provider.
	Check for the item failing (element, control etc) by using a multimeter as shown on following pages.	
Complete power failure of the appliance	Check fuse connection at the mains supply.	Replace the blown fuse.
	Ensure that the fuse size is correct to carry the load.	Carry out a continuity and resistance check on the appliance.
	Check for an electrical short to the appliance.	Call the service provider.

NOTE: Components having adjustments protected (e.g. paint sealed) by the manufacturer, are only to be adjusted by an authorised service agent. They are not to be adjusted by an unqualified service person.

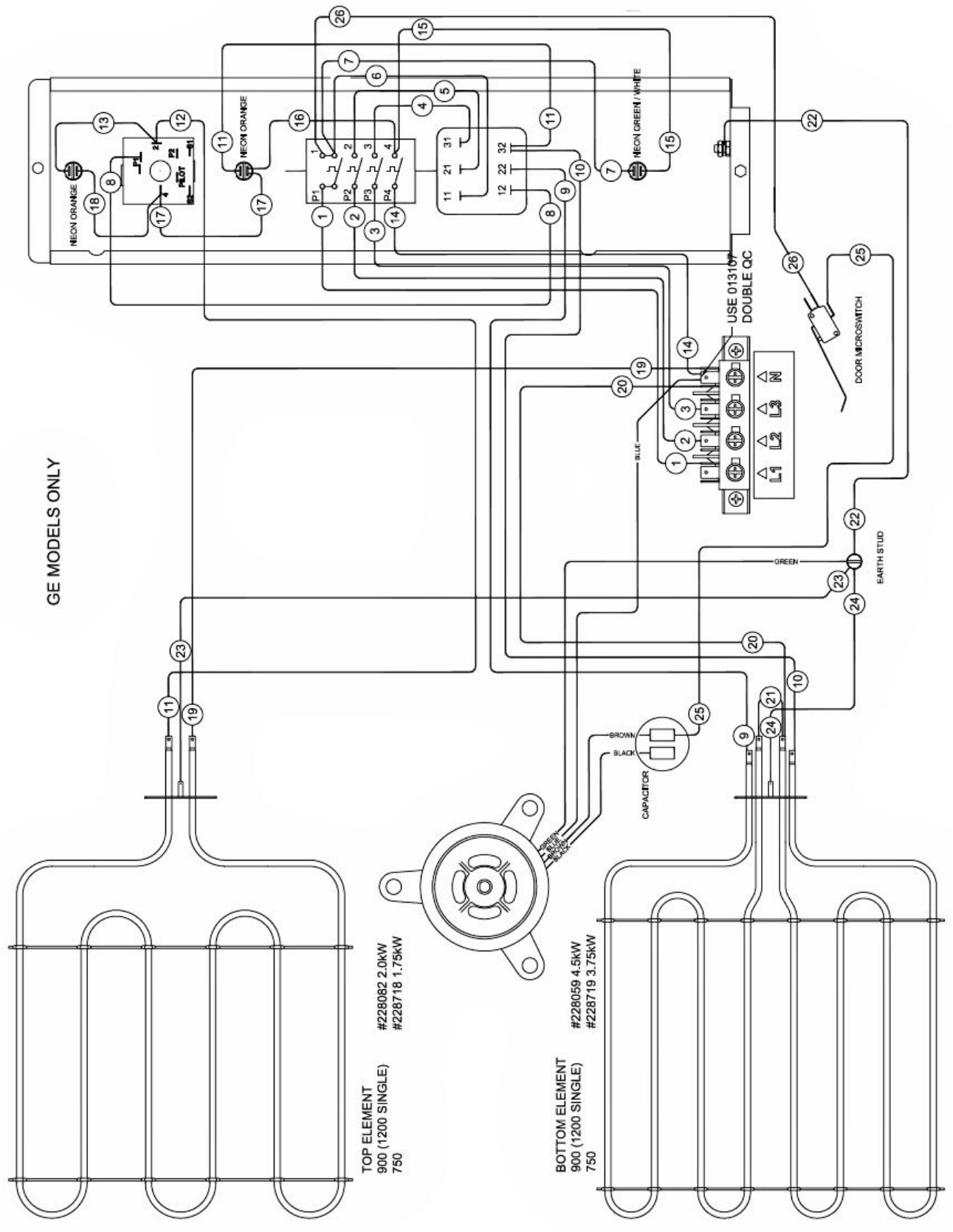
GP8910GE and GP8121GE



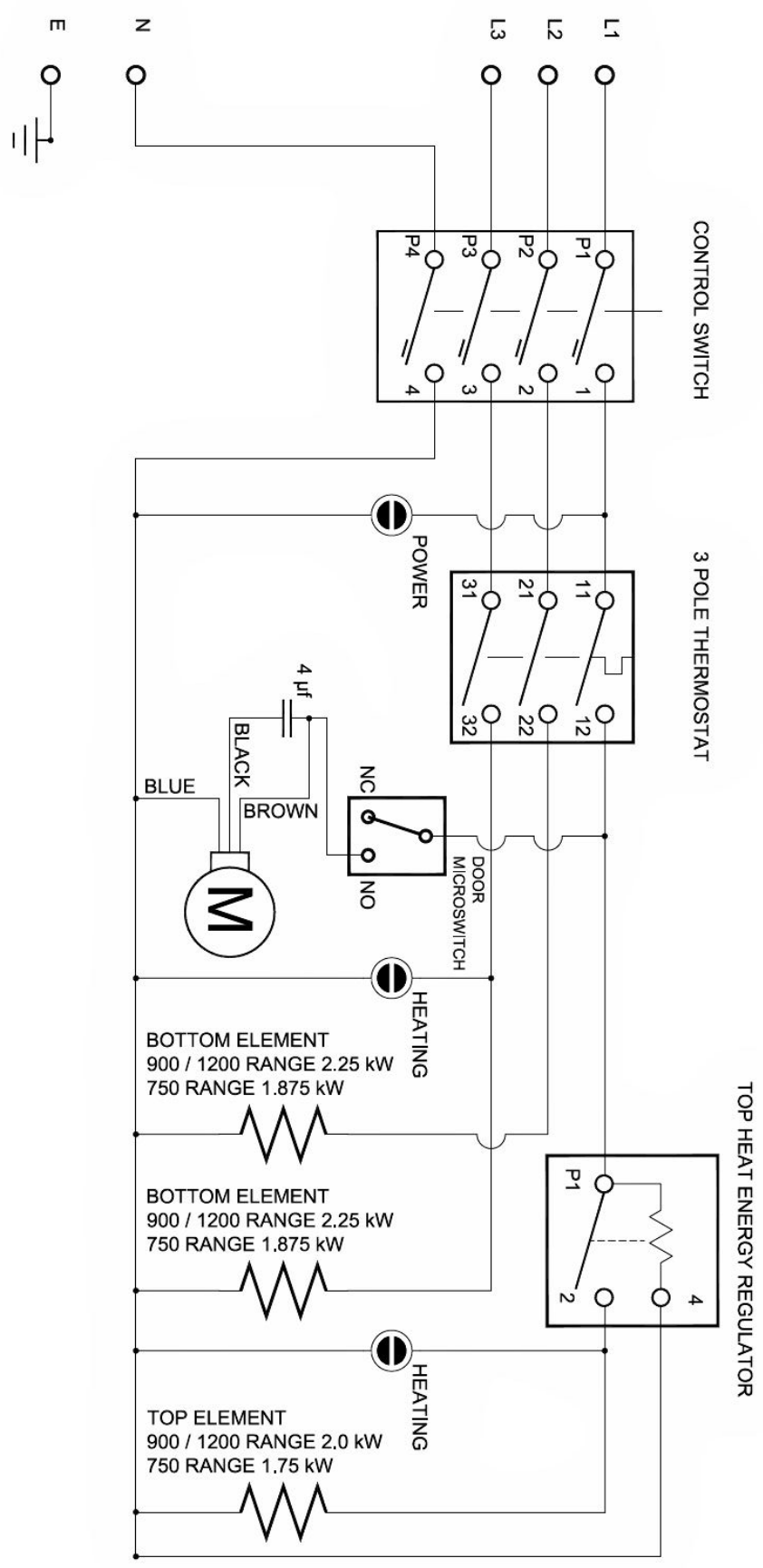
Wiring Diagram:
GP8910GE
GP8121GE



GP8910GEC and GP8121GEC



Wiring Diagram:
GP8910GEC
GP8121GEC



Conversion Procedure

CAUTION:

Ensure that the appliance is isolated from the main gas and electricity supply before commencing servicing.

NOTE:

- **These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.**
- **Adjustment of components that have adjustments / settings sealed (e.g. paint sealed) can only be adjusted in accordance with the following instructions and shall be re-sealed before re-commissioning this appliance.**
- **For all relevant gas specifications, refer to the 'Gas Specifications' table at the end of this section.**

Gas Griddle

Main Burner Injectors

1. Turn off the gas supply at the mains supply.
2. Remove the grease tray from the front of the gas griddle, taking care as the tray may be full of grease / oil.
3. Remove the gas control knobs from the front control panel. The control knobs are a push fit onto the shaft of the gas control valves.
4. Remove the front control panel by slackening the 2 screws on the underside of the front control panel and remove the panel from the front of the appliance.
5. Unscrew and remove the main injectors (13mm - ½" A/F) from the main burner end clamps.
6. Determine the correct injector sizes for the corresponding gas from the rating plate affixed to the lower right hand side of the front sill.
7. Replace with the correct size injectors. Refer to 'Gas Specifications Table' for injector sizes.
8. Ensure that the aeration sleeve is pushed fully 'IN' into the burner and locked in position with the securing screw. (Refer to Fig 7).

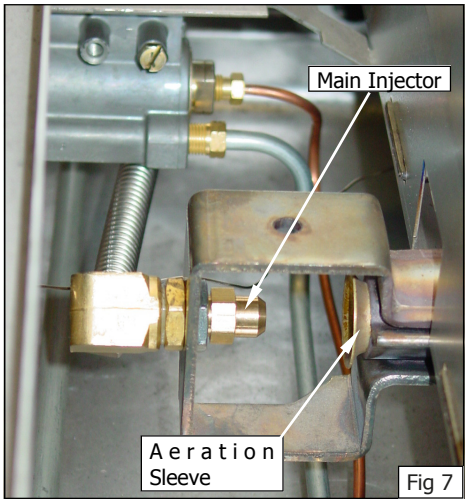


Fig 7

Pilot Burners

1. To remove the pilot burner injector, disconnect and remove the piezo igniter from the mounting bracket (this is precautionary to prevent damage to the igniter). (Refer to Fig 8).
2. Slacken the gas supply tube at the gas control unit end of the supply tube to allow the tube to be moved easily without bending.
3. Disconnect the gas supply tube from the base of the pilot burner and withdraw the pilot injector from inside the pilot burner. (Refer to Fig 8).
4. Determine the correct injector size for the corresponding gas from the rating plate affixed to the bulkhead by the manifold test point.
5. Re-connect the supply tube to the base of the pilot burner and tighten the gas supply tube at the gas control unit end.
6. Refit the piezo igniter to the mounting bracket.
7. Re-connect the electrical connection to the piezo igniter, this is a push fit connection.

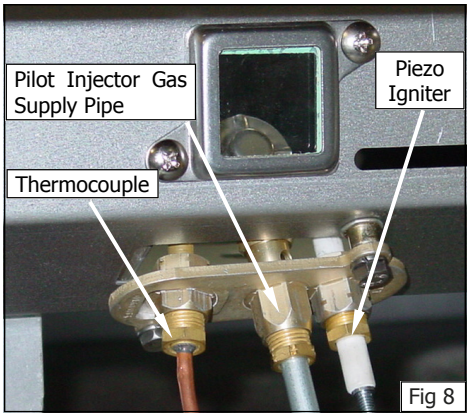


Fig 8

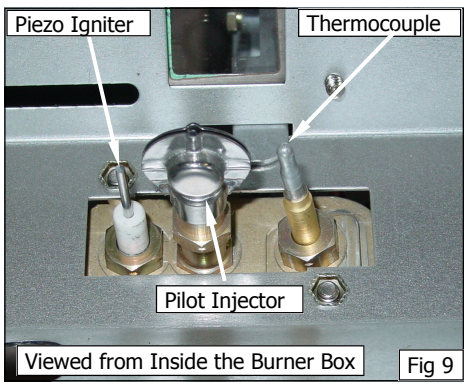


Fig 9

8. Refit the front control panel and tighten the 2 screws on the underside to secure the panel in place.
9. Refit the control knobs to the front control panel. The control knobs are a push fit onto the shafts of the gas control valves.

Low Fire Adjustment - (Gas Griddle)

To change the gas griddle thermostat 'Low Fire' adjustment, the low fire screw on the gas control valve should be screwed fully in, then unscrewed by 1 full turn as shown in the 'Gas Specifications' table at the end of this section.

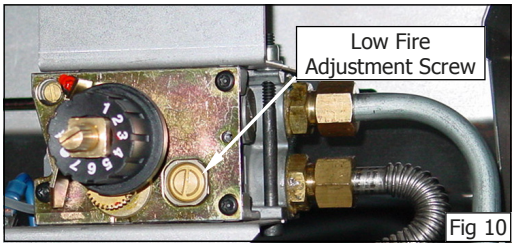


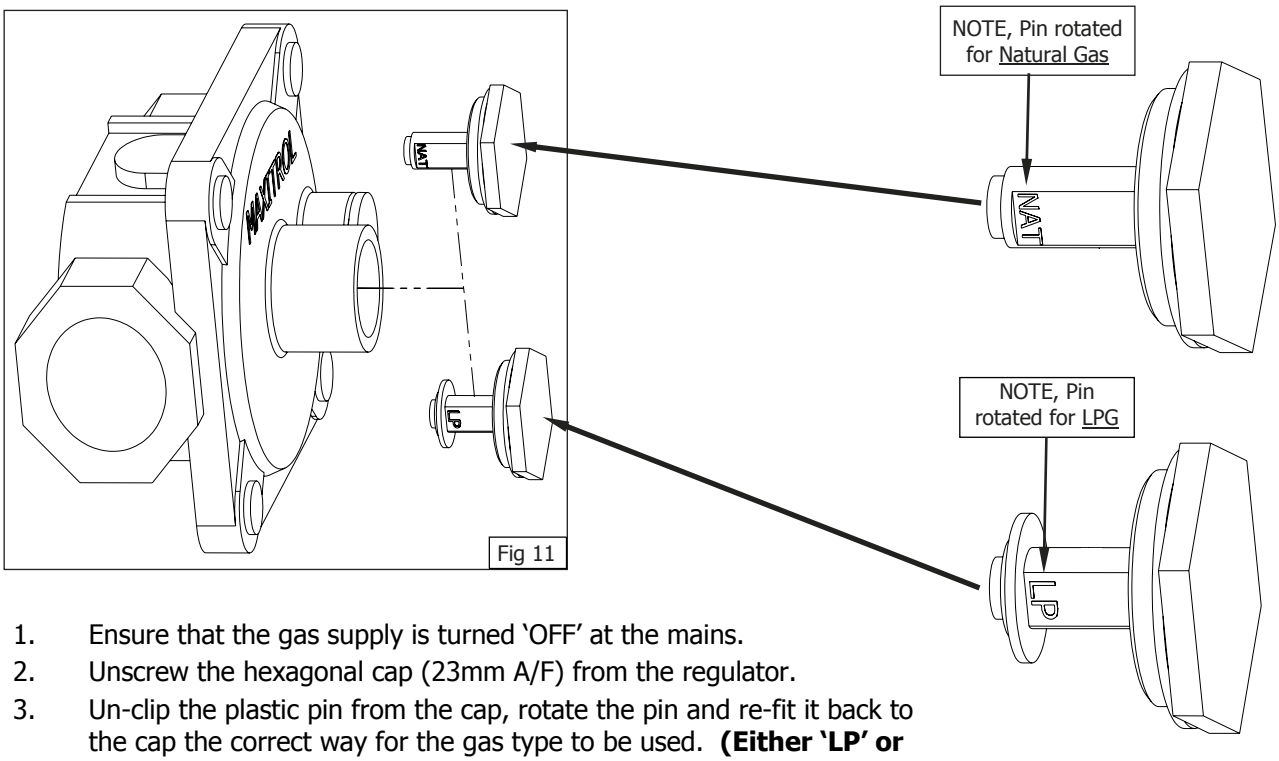
Fig 10

1. Remove the griddle gas control knob from the front control panel. The knob is a push fit onto the shaft of the gas control valve.
2. Remove the gas griddle control panel from the front of the gas griddle by removing the 2 securing screws in the lower corners of the panel.
3. Screw the 'Low Fire' screw fully 'IN' and then unscrew by **1 Full Turn** of the 'Low Fire' screw. (Refer to the 'Gas Specification' table at the rear of this section).
4. Ensure that the Gas Control Pilot Screw is adjusted to 3 turns out c.c.w.
5. Refit the control panel and secure with the securing screws.
6. Refit the gas control knob to the shaft of the gas control valve.

NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of the low fire adjustment.

Gas Regulator

NOTE: The regulator supplied is convertible between Natural Gas and LPG, but it's outlet pressure is fixed ex-factory and is NOT to be adjusted.



1. Ensure that the gas supply is turned 'OFF' at the mains.
2. Unscrew the hexagonal cap (23mm A/F) from the regulator.
3. Un-clip the plastic pin from the cap, rotate the pin and re-fit it back to the cap the correct way for the gas type to be used. **(Either 'LP' or 'NAT' should be visible on the flank of the pin once re-fitted to the cap)**.
4. Screw the cap back into the regulator.

Gas Type Identification Label

On completion of the gas conversion, replace the gas type identification label, located at the rear of the appliance, above the gas entry port.

Low Fire Adjustment

The gas control valve is fitted with a maximum flow bypass blanking screw. **No adjustment is required**.

Commissioning

Before leaving the converted installation;

1. Check all gas connections for leakages using soapy water or other gas detecting equipment.

WARNING:

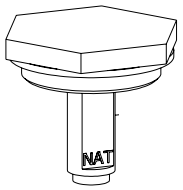
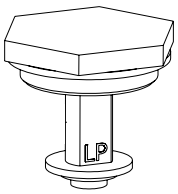
DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

2. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
    - **Light the Pilot Burner.**
    - **Light the Main Burner.**
    - **Check the Low Fire Burner operation.**
    - **Check the High Fire Burner operation.**
    - **Check the Oven Controls operation.**
    - **Ensure that all the Controls operate correctly.**
    - **Ensure that the Operating Pressure remains correct.**
3. Ensure any adjustments done to components that have the adjustments/settings sealed (e.g. paint sealed) are re-sealed.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas and electrical supply and contact the supplier of this appliance.

Gas Specifications

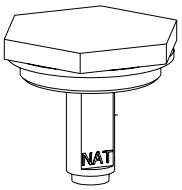
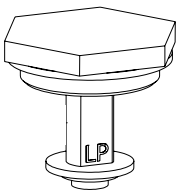
- <u>Australia / New Zealand Only</u>

		Natural Gas		LP Gas (Propane)	
		GP8910GE/GEC	GP8121GE/GEC	GP8910GE/GEC	GP8121GE/GEC
Griddle	Main Burner	3.00mm	2.85mm	1.80mm	1.70mm
	Pilot Burner	0.41		0.25	
	Low Fire Adjustment	1 full turn counter clockwise from the Fully 'IN' position			
	High Fire Adjustment	Maximum Flow Screw. Fully 'IN' (Note 1)			
Operating Pressure		0.90 kPa (Note 2)		2.6 kPa (Note 2)	
Gas Regulator Cap Screw					

- <u>UK Only</u>

Appliance Classification

Category: **$II_{2H3P.}$**
Flue Type: **$A_{1.}$**

	Natural Gas (G20)		Propane (G31)	
	GP8910GE/GEC	GP8121GE/GEC	GP8910GE/GEC	GP8121GE/GEC
Main Burner Injector	3.00mm	2.85mm	1.80mm	1.70mm
Pilot Burner Injector	0.41		0.25	
Low Fire Adjustment	1 Full Turn Counter Clockwise from the 'Fully In' Position			
High Fire Adjustment	Maximum Flow Screw. Fully In c.w. (Note 1)			
Operating Pressure	8.2 mbar (Note 2)		26 mbar (Note 2)	
Supply Pressure	20 mbar		37 mbar	
Gas Regulator Cap Screw				

Note 1 The Gas Control Valve is fitted with a maximum flow bypass blanking screw, non adjustable.

Note 2 The burner operating pressure is to be measured at the griddle gas control valve outlet test point with one griddle burner operating at full setting. The operating pressure is ex-factory set, through the appliance regulator and is not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to the 'Gas Conversion' section for details).

Replacement Parts List

IMPORTANT:

Only genuine authorized replacement parts should be used for the servicing and repair of this appliance. The instructions supplied with the parts should be followed when replacing components.
For further information and servicing instructions, contact your nearest authorized service branch (contact details are as shown on the reverse of the front cover of this manual).

When ordering replacement parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the rating plate.

Griddle

Controls

227443	Burner.			
019464K	Pilot Burner.			
230416	Gas Control / Thermostat.			
227386	Gas Control Knob - 100ºC to 290ºC.			
229407	Overtemp 365° Millivolt.			
229885	Thermocouple Interruped - Leaded			(If Overtemp Fitted).
019218	Thermocouple			(If no Overtemp Fitted).
032300	Main Injector	(Nat Gas)	3.00mm	(GP8910GE / GEC).
032285	Main Injector	(Nat Gas)	2.85mm	(GP8121GE / GEC).
032180	Main Injector	(LPG)	1.80mm	(GP8910GE / GEC).
032170	Main Injector	(LPG)	1.70mm	(GP8121GE / GEC).
019593	Pilot Injector	(Nat Gas)	0.41mm.	
019594	Pilot Injector	(LPG)	0.25mm.	
228531	Regulator (RV48CLM)	(Natural Gas/LPG - convertible) - ¾" BSP F/F.		

Oven

228082	Oven Top Element 2kW.
228059	Oven Bottom Element 4.5kW.
227963	Neon Orange.
227962	Neon Green.
229145	Switch (4-pole).
229146	Thermostat 50 - 300°C.
227399	Control Knob Thermostat 50°C - 300°C.
228704	Door Spring Kit.
229021	Terminal Block Mains.
013989	Energy Regulator. (GE Ovens Only).
227398	Control Knob HI/LO.

Convection Oven Only

228938	Oven Door Microswitch.
010909	Motor Capacitor 4µf.
228116	Fan. (GEC Ovens Only).
019479	Motor. (GEC Ovens Only).

General

227892	Oven Side Rack LH.
227893	Oven Side Rack RH.
227896	Oven Rack.
228400	Grease Drawer.
227850	Adjustable Legs.
229674	Rear Roller Assy.

Griddle Plate Options

Griddle Plate	Standard	Chromed-(C)	Ribbed & Chromed Options
900mm	PGH920	PGH920C	ON REQUEST (depending on ribbed section width on LH or RH side).
1200mm	PGH1220	PGH1220C	

Accessories

228566	Griddle Scraper Tool.	
228567	Smooth Plate Scraper Blades	(Pack of 5 blades).
233817	Ribbed Plate Scraper Blade	(Individual Blade).
228800	900mm Plinth Kit	(900mm Range).
228804	1200mm Plinth Kit	(1200mm Range).

Gas Conversion Kits

Models	Gas Type to Convert to:			
	Australia / New Zealand Only		UK Only	
	Nat. Gas	LPG	Nat. Gas	LPG
GP8910GE / GEC	232033	232032	232033	232032
GP8121GE / GEC	232037	232036	232037	232036